

TOASTESS®

PARTY GRILL & RACLETTE



Instruction Booklet
Model: TPG-315



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical hazards, do not immerse cord, plugs, or the appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to Toastess for examination, repair or adjustment. See Warranty.
7. The use of accessories or attachments not recommended by Toastess may cause hazards.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot liquids.
12. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to 'OFF', then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Do not leave unit unattended while in use.

SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY

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GROUNDED PLUG

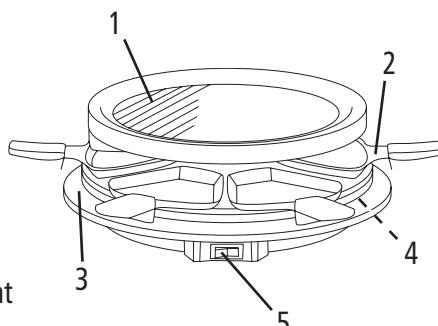
To reduce the risk of electric shock this appliance has a grounded plug. (2 blades and 1 pin) If the plug does not fit fully into the electrical outlet contact a qualified electrician. Do not modify the plug in any way or use an adaptor.

INTRODUCTION

The Party Grill & Raclette is a enjoyable and healthy way of cooking meats, fish and vegetables... in minutes! Well-known in Europe, the art of cooking raclette encourages you and your guests to create simple yet delicious meals together. Delight in fresh foods hot off the grill while enjoying the fun, party atmosphere that this Party Grill & Raclette creates. Explore the wonderful versatility of this product as you and your guests prepare grilled meats, raclette... even appetizers such as cheese on potatoes, toast, or grilled tomatoes can be a meal that is as unique as the person preparing it. It's easy to use and a snap to clean. Try the recipes included as an introduction to this exciting method of cooking... and have fun!

DESCRIPTION OF PARTS

1. Grill Plate
2. Raclette Pans
3. Lower Plate / Base
4. Grill Plate Supports (under Grill Plate)
5. On/Off Switch with Indicator Light
6. Spatulas (not shown)



BEFORE FIRST USE

1. Wash the Grill Plate, Raclette Pans and Spatulas in warm soapy water. Rinse and dry.
2. Wipe the Lower Plate and Base of the unit with a damp cloth. Dry.

NOTE: DO NOT WIPE ELEMENT. DO NOT IMMERSE UNIT IN WATER OR ANY OTHER LIQUID.



3. Place the Lower Plate/Base on a flat level heat resistant surface close to a 120 volt A.C. wall outlet. **IMPORTANT:** The Grill must be at least 6" (15cm) away from walls, curtains, etc. and in a well ventilated area.
4. Season the Grill Plate and Raclette Pans (inside only) by wiping them with a paper towel moistened in 1 tbsp. (15 ml) of good quality vegetable oil.
5. Place the Grill Plate on top of the 3 Grill Plate Supports. Place the Raclette Pans on the Lower Plate.
6. Press the On/Off Switch to the On position (I) and heat for approximately 10 minutes. This will burn off any manufacturing oils still on the Grill.
NOTE: The Grill may smoke during this process. This is normal and will not last more than a few minutes.
7. Turn off the Grill by pressing the On/Off Switch to the Off position (0).

HOW TO USE

1. Place the Base on a flat, level, heat resistant surface at least 6" (15 cm) away from walls, curtains, cupboards, etc. and in a well ventilated area. Ensure that the On/Off Switch is in the Off position (0).
2. Place the Grill Plate on the 3 Grill Plate Supports.
3. Place the Raclette Pans on the Lower Plate.
4. Plug the power cord into a 120 volt A.C. wall outlet. Press the On/Off Switch to the On position (I).
5. Preheat the Grill for approximately 5 – 8 minutes.
6. Add food to the hot Grill Plate as desired. Do not use metal utensils to remove food as this may damage the Grill Plate coating. Use wooden or plastic utensils.
7. Raclette Pans can be moved on and off the Lower Plate as food is cooked and served.

NOTE:

- Hot Raclette Pans should be placed on a heat-resistant surface when removed from the Grill.
- Use the Spatulas provided with the Party Grill to remove food from the Raclette Pans.





8. When cooking is complete, press the On/Off Switch to the Off position (0). Remove plug from wall outlet.
9. Do not move the appliance until it has completely cooled. Before moving the appliances, remove the Raclette Pans to prevent them from falling off the Lower Plate.

HELPFUL HINTS

- Always preheat the Grill.
- Never use metal utensils to place food on or remove food from the Grill Plate. Use the Spatulas included with the appliance to remove food from the Raclette Pans.
- Never cut food directly on the Grill Plate or in the Raclette Pans.
- When using the Raclette Pans on top of the Grill Plate, place gently so they do not scratch the Grill Plate.
- Before preheating the Grill Plate, use a paper towel moistened in 1 tbsp. (15 ml) of good quality vegetable oil and spread on cooking surface of Grill Plate and inside Raclette Pans.

CARE AND CLEANING

1. Press the On/Off Switch to the Off position (0). Remove plug from wall outlet.
2. Allow the appliance to cool completely before cleaning.
3. Remove Grill Plate, Raclette Pans and Spatulas from the appliance. Wash in warm soapy water. Rinse and dry.
4. Wipe the Lower Plate/Base with a soft damp cloth. Dry.

IMPORTANT NOTES:

- **DO NOT WIPE THE ELEMENT**
- **DO NOT USE STEEL WOOL OR ABRASIVE CLEANERS ON ANY PART OF THE APPLIANCE.**
- **DO NOT IMMERSE THE LOWER PLATE/BASE OR THE PLUG IN WATER OR ANY OTHER LIQUID**



RECIPES

There is an enormous choice of suitable meats, ranging from small sausages to brochettes, chicken and fish which can all be cooked on the Grill Plate. Smaller pieces of food can also be cooked in the Raclette Pans. Please use the following recipes as a guide.

Raclette-Style Cheese

Use this simple recipe for making raclette cheese. Melt the blend of cheeses in the Raclette Pans and spread on crusty bread or grilled vegetables.

1-1/2 cups (375 ml)	shredded processed* Gruyere cheese
1 cup (250 ml)	shredded Gouda Cheese
1 tbsp (15 ml)	snipped fresh basil or oregano
2 tsp. (10 ml)	Dijon-style mustard
1 tsp. (5 ml)	white wine
	Worcestershire sauce, to taste
	Tabasco sauce, to taste
	Blanched cauliflower and/or broccoli flowerets
	Halved tiny new potatoes
	Pita bread wedges

In a small mixing bowl combine cheeses; let stand to soften. Add basil or oregano, mustard, wine and Worcestershire and Tabasco sauces. Beat with an electric mixer on low speed until well combined; (mixture will be crumbly). Form into a ball about 4" (10 cm) round by 1 inch (2.5 cm) high. Wrap in clear plastic wrap. Chill several hours or overnight.

Preheat the Grill. Unwrap cheese round and cut into wedges. Place the wedges in Raclette Pans. Place Pans on Lower Plate and melt cheese until softened and heated through. Check often to make sure the cheese doesn't over-melt (the cheese shouldn't lose its shape or start to run).

Grill vegetables and potatoes on the Grill Plate while cheese is melting. Serve cheese with warm vegetables and pita bread.

*It is important to use processed cheese. Processed cheese melts smoothly, giving an acceptable texture.





Veal Medallions with Camembert

4 veal medallions (1/2 "/12mm thick)
4 slices Camembert cheese
 Salt and pepper, to taste

Preheat the Grill. Season medallions with salt and pepper. Place medallions on the Grill Plate and cook until desired doneness. Place cooked medallions in Raclette Pans. Place a slice of cheese on each of the medallions and place Raclette Pans on the Lower Plate until cheese is melted. Serve.

King-Sized Prawns with Dill

6 – 8 raw, shelled prawns

Marinade:

 juice of 1 lemon
4-5 tbsp. (60-75 ml) oil
1 tsp (5 ml) sea salt
1 tsp. (5 ml) chopped dill
 white pepper, to taste

In a medium size bowl mix all of the marinade ingredients. Marinate prawns in this mixture for 1 – 2 hours.

Preheat Grill. Place prawns directly on Grill Plate turning them over occasionally until done.





Provençale Tomato Halves

medium sized tomatoes
chopped parsley
crushed garlic
fine bread crumbs
olive oil

Preheat Grill. Halve tomatoes. Place each half in a Raclette pan and add a very small amount of water. Place pans onto top of Grill Plate and steam for about 20 minutes, turning once or twice. Mix chopped parsley, crushed garlic, fine breadcrumbs and olive oil into a thick paste. Spread on top of the tomatoes and place Raclette Pans on the Lower Plate for approximately 5 minutes.

Pears Savoy-Style

Pears, thinly sliced
butter
sugar
cream

Preheat Grill. Peel, halve and core pears then thinly slice. Melt butter in Raclette Pans on the Lower Plate. Arrange pears in a fan shape and sprinkle with sugar. Place Raclette Pans on top of Grill Plate and cook for a few minutes until pears turn soft. Pour some cream over them and place Raclette Pans on the Lower Plate. Cook gently until the sauce is slightly caramelized.





A short supply cord is provided to reduce the hazards of becoming entangled in or tripping over a long cord. Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance. If the appliance is of the grounded type, the extension cord should be of a grounded 3-wire cord. The extension cord should be arranged so that it will not drape over the counter top or table top, where it can be pulled on by children or tripped over.

LIMITED WARRANTY

Toastess International warrants that this appliance shall be free from defects in material and workmanship for a period of one year from the date of purchase. During this 'in-warranty' period, defective products will be repaired or replaced at the discretion of the retailer and/or Toastess International. A defective product should be returned to the original place of purchase within the retailer's stipulated return/exchange period*. If you are unable to have a defective product replaced under warranty by the retailer, Toastess International will repair or replace the defective product without charge. You may contact us for assistance by mail, e-mail, fax or telephone as listed below.

This warranty covers normal domestic usage and does not cover damage which occurs in shipment or failure which results from alteration, accident, misuse, abuse, glass breakage, neglect, commercial use or improper maintenance.

To ensure prompt 'in-warranty' service be sure you have an original proof of purchase. You may be asked to return the product to us along with a description of the defect and your address, zip/postal code.

For repairs not covered by the warranty, please contact us for assistance.

TOASTESS

TOASTESS INTERNATIONAL

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* Return/exchange policies at each retailer vary and may differ from the Toastess International 1 year limited warranty period.